

## AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions, and listings, of claims in the application:

1. (currently amended) A method of manufacture of a food product for human consumption comprising:  
  
providing a whole coffee cherry ~~[[or]] and comminuting the whole coffee cherry to so~~  
form a comminuted whole coffee cherry;  
  
~~including (a) the whole coffee cherry or the comminuted whole coffee cherry into the~~  
~~food product, or (b) extracting the comminuted whole coffee cherry~~ with a solvent  
~~in an extraction process other than fermentation to produce a non-fermented~~  
polyphenol-enriched coffee cherry extract, and including the polyphenol-enriched  
extract into the food product;  
  
wherein the food product is selected from the group consisting of a solid food product, a  
tea, a juice, and a carbonated beverage.
2. (original) The method of claim 1 wherein the coffee cherry is a sub-ripe coffee cherry.
3. (original) The method of claim 1 further comprising a step of quick-drying the coffee cherry.
4. (canceled).
5. (original) The method of claim 1 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
6. (currently amended) The method of claim 1 wherein the extract is prepared by contacting the comminuted coffee cherry with a solvent, and by at least partially ~~optionally~~ evaporating the solvent.
7. (original) The method of claim 6 wherein the solvent is an aqueous solvent.

8. (previously presented) The method of claim 1 wherein the food product is a solid food product.
9. (previously presented) The method of claim 1 wherein the food product is selected from the group consisting of a tea, a juice, and a carbonated beverage.
10. (currently amended) A method of isolating a nutrient for human consumption from a coffee plant, comprising:  
 providing a whole coffee cherry and comminuting the whole coffee cherry; [[and]]  
extracting ~~contacting~~ the comminuted whole coffee cherry with a solvent in an extraction process ~~other than fermentation~~ to produce a ~~non-fermented~~ an extract that includes the nutrient for human consumption; and  
processing the extract to enrich the extract in the nutrient to form a nutrient-enriched extract, wherein the nutrient is a coffee polyphenol or a coffee polysaccharide.
11. (original) The method of claim 10 further comprising freeze-drying the extract.
12. (original) The method of claim 10 further comprising subjecting the extract to a chromatography to produce a fraction that includes the nutrient.
13. (original) The method of claim 12 wherein the chromatography comprises size exclusion chromatography, and wherein the nutrient is selected from the group consisting of a high molecular weight polysaccharide, a medium molecular weight polysaccharide, a low molecular weight polysaccharide, a polyphenolic caffeic acid, and caffeine.
14. (original) The method of claim 12 wherein the chromatography comprises ion exchange chromatography, and wherein the nutrient is a polyphenolic caffeic acid.
15. (original) The method of claim 10 wherein the coffee cherry is a sub-ripe coffee cherry.
16. (original) The method of claim 10 further comprising a step of quick-drying the coffee cherry before comminuting the coffee cherry.

17. (original) The method of claim 10 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
18. (currently amended) A method of marketing a product comprising:  
providing a food product; and  
advertising that (a) the food product includes ~~a whole coffee cherry or a~~ polyphenol-rich non-fermented extract of the whole coffee cherry, or (b) that the food product includes ~~a nutrient~~ an antioxidant that is isolated from the whole coffee cherry.
19. (original) The method of claim 18 wherein the food product is selected from the group consisting of a beverage, a dietary supplement, and a snack.
20. (original) The method of claim 18 wherein the nutrient is selected from the group of a polyphenol, caffeine, and a polysaccharide.